# DOLCE FORNO MAESTRO

PASTRY DOLCE FORNO

**Clean label mix for large and small leavened products**.
DOLCE FORNO MAESTRO is our sourdough mix containing only top-quality fresh ingredients. Free of emulsifiers and flavourings. The ”clean label? formula makes it possible to meet new trends in pastry making and to satisfy an increasingly demanding public.

**Clean label:** no emusifiers and no flavours.
Versatile and customizable.
Complete: with the addition of only fresh ingredients, it avoids waste and guarantees constant results over time.
Right balance between shelf life and quality of an artisan product.



## MODALITÀ D'USO

- **Leavened cakes**
- **Pandoro**
- **Leavened cakes**
- **Croissant**
- **Panettone**
- **Leavened cakes**
- **Savoury Panettone**

irca GROUP Extraordinary made simple.

## DETTAGLI PRODOTTO

Codice prodotto 01071001

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



**Cereals**

Cross-contaminations



**Eggs**



**Soybeans**



**Milk**



**Nuts**



**Mustard**

## INFO

**Advantages**

**Clean label**
Versatile and customizable.
Complete: with the addition of only fresh ingredients, it avoids waste and guarantees constant results over time.

Right balance between shelf life and quality of an artisan product.

**Claims**
With natural sourdough.
No emulsifiers.
No flavours.
Palm oil free.
It does not contain ingredients of animal origin*.
** it may contain traces of milk and eggs*

**Details**

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**Description**
mix in powder without flavourings and emulsifiers for the production of "PANETTONE - PANDORO - COLOMBA - VENEZIANA "

**Denomination**
semifinished product for bakery use.

**Directions for use**
you can find detailed information about dosage and way of use on our website.

In compliance with current regulations, enzymes are processing aids and it is not necessary to declare them in the finished product after baking.